

DINNERLY



Sweet Tomato and Gnocchi Bake with Spinach and Parmesan



35 minutes



2 Servings

Plump potato gnocchi tossed in a rich tomato and spinach sauce topped with golden melted cheese – nothing says ultimate comfort food more than this!

WHAT WE SEND

- 1 onion
- 50g parmesan ⁷
- 5g Italian seasoning ¹⁷
- 400g diced tomatoes
- 400g gnocchi ^{1,17}
- 50g baby spinach leaves

WHAT YOU NEED

- 2 garlic cloves
- 20g butter ⁷
- 2 tsp olive oil
- 1 tsp sugar
- 125ml (½ cup) boiling water

TOOLS

- 2 medium saucepans
- 1.5L (6 cup) baking dish
- fine grater

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 695kcal, Fat 22.7g, Carbs 100.0g, Proteins 23.3g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the gnocchi. Grease a 1.5L (6 cup) baking dish. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Finely grate the **parmesan**.



2. Make tomato sauce

Melt **20g butter** and **2 tsp olive oil** in a medium saucepan over medium heat. Add the **onion, garlic** and **Italian seasoning** and cook, stirring, for 5 mins or until softened. Add the **tomatoes, 1 tsp sugar** and **125ml (½ cup) boiling water** and bring to the boil. Reduce the heat to medium and cook for 15 mins or until thickened.



3. Cook gnocchi

Meanwhile, add the **gnocchi** to the pan of boiling water, stir to separate, then return to the boil and cook for 2 mins or until the gnocchi float to the surface. Drain well and return to the pan.



4. Add spinach and cheese

Preheat the grill to high. Add the **spinach** to the tomato sauce and cook for 1 min or until wilted. Remove the pan from the heat. Add the **tomato sauce** and **half the parmesan** to the **gnocchi**, season with **pepper** and stir to combine. Spoon into the prepared dish and top with the **remaining parmesan** (see Make it yours).



5. Grill and serve up

Grill the **gnocchi bake** for 5 mins or until golden and bubbling. Divide among bowls and enjoy.



6. Make it yours

Up the indulgence factor by adding some grated mozzarella or feta along with the parmesan before grilling, if you have some on hand.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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